

## **Chicken Tetrazzini Casserole**

*Adapted from Cooking Light magazine*

5 ounces uncooked linguine, snapped in half  
2 1/2 tablespoons butter, divided  
2 tablespoons flour  
1 1/4 cups homemade or low-sodium chicken broth  
1/2 cup Half and Half, or milk  
1 ounce Neufchâtel cream cheese  
1/2 cup grated Parmesan cheese, divided  
Salt and pepper, to taste  
4 ounces sliced mushrooms  
1/2 cup chopped onions  
2 teaspoons minced garlic  
1 teaspoon fresh thyme, chopped  
1/4 cup dry sherry  
1 1/2 cups shredded cooked chicken breast  
1/2 cup frozen peas  
2-inch thick chunk French bread baguette, torn into chunks  
1 teaspoon oil

Preheat oven to 375 degrees. Cook the pasta according to package directions, drain, and set aside.

Meanwhile, melt half the butter in a saucepan over medium heat. Stir in the flour and whisk for a couple of minutes until all combined. Pour in the chicken broth and milk, whisking constantly. Bring up to a boil, then reduce heat and simmer 5 minutes, whisking occasionally. Stir in 1/4 cup of Parmesan cheese and the cream cheese until combined, then turn off heat and set aside.

In a large skillet over medium-high heat, add the rest of the butter. Add the mushrooms and sauté for 3 to 5 minutes. Then add the onions, garlic, and thyme and sauté for 5 more minutes. Add the sherry, then cook for a minute more. Pour in the saucepan of milk/cheese mixture, the pasta, chicken, and peas. Toss to combine. Spoon the mixture into a 2-quart casserole coated with oil spray.

Place the torn bread pieces and the rest of the Parmesan cheese in a food processor and pulse until coarse crumbs form. Sprinkle evenly over the pasta. Bake for 30 minutes or until browned and bubbly.